



# BANQUET MENU



OTSEGO  
*Club & Resort*



## CONTINENTAL BREAKFAST SELECTIONS

*Minimum Guarantee of 20 persons, fewer than 20 will be surcharged \$2.00 per person*

*Refreshed for 1 hour per each scheduled breakfast.*

### CONTINENTAL BREAKFAST

Housemade Pastries, Danishes, and Muffins

Otsego Club Coffee and Tea Selection

.....\$6.95pp.....

### PRO'S CHOICE CONTINENTAL

Assorted Fruit Yogurt

Granola Bars

Whole Grain and Fruit Muffins

Otsego Club Coffee and Tea Selection

Chilled Juice Selection

.....\$7.95pp.....

### OTSEGO CLUB EXECUTIVE CONTINENTAL

Fresh Seasonal Fruit Display

Warm Caramel Pecan Rolls and Cinnamon Buns

Freshly Baked Fruit Bread and Muffins

Otsego Club Coffee and Tea Selection

Chilled Juice Selection

.....\$10.95pp.....

## PLATED BREAKFAST SERVICE

*Minimum Guarantee of 10 persons, fewer than 10 will be surcharged \$2.00 per person.*

Choice of Scrambled Eggs, Buttermilk Pancakes with Maple Syrup, or Eggs Benedict

Served with Chef's Choice of Potato, Sliced Fruit

Choice of Maple Sausage Links, Bacon or Grilled Ham,

Assortment of Breakfast Pastries and Muffins

Juice and Coffee Service

.....\$12.95pp.....



## OTSEGO CLUB EXECUTIVE BREAKFAST BUFFET

*Minimum Guarantee of 35 persons, fewer than 35 will be surcharged \$2.00 per person.*

*Breakfast Buffet includes Otsego Club Coffee, Juice and Tea Service.*

Seasonal Fruit and Berries  
Tray of Breakfast Pastries and Muffins  
Selection of Cold Cereal  
Choice of Fluffy Scrambled Eggs, Eggs Benedict, or Quiche Lorraine  
Maple Sausage Links and Crispy Bacon  
Breakfast Potatoes  
Cinnamon Swirl French Toast with Powdered Sugar and Maple Syrup  
.....\$13.95pp.....

## CUSTOMIZED BRUNCH BUFFETS

*Includes everything from the Executive Breakfast, Chef's Selection of 2 Deli Salads, Rolls, Butter, Otsego Club Coffee and Tea Service, selection of Juice or Fountain Soda*

*Minimum Guarantee of 35 persons, fewer than 35 will be surcharged \$2.00 per person*

*Selection of 2 entrées*

.....\$19.95pp.....

### **Entree Selections:**

Burgundy Beef Tips with Buttered Egg Noodles, Caramelized Carrots and Onions  
Smoked Salmon Benedict with Roasted Red Pepper Hollandaise  
Chicken Oscar, Grilled Asparagus, Crab, Maltaise Sauce  
Chicken Picatta, Lemon Beurre Blanc, Artichoke and Tomato Salad  
Blackened Salmon, Dill Pesto, Parmesan Risotto, Wilted Spinach  
Honey Mustard Glazed Pork Loin, Roasted Root Vegetable, New Potatoes  
Turkey and Wild Mushroom Pot Pie, Pearl Onions, Carrots and Sweet Peas  
Country Fried Chicken, Home Style Gravy, Mashed Potatoes

## UNIFORMED CHEF ATTENDED STATIONS

*Minimum Guarantee of 35 persons, fewer than 35 will be surcharged \$2.00 per person*

*Great Additions to either Breakfast or Brunch*

.....\$4.95pp, per station.....

**Omelet Station** - Made to Order including choice of Filling and Cheese

**Belgian Waffle Station** - Fresh Sliced Strawberries, Whipped Cream and Warm Maple Syrup

**Carving Stations** - Choice of Roasted Turkey basted with Michigan Maple Syrup  
or Hand Carved Dearborn Ham with a Honey Mustard Glaze

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**Carved Prime Rib** - Horseradish Cream, Traditional Au Jus

.....\$6.95pp.....



## MORNING AND AFTERNOON BREAKS

*Minimum Guarantee of 20 persons, fewer than 20 will be surcharged \$2.00 per person.  
Scheduled to last 1 hour.*

### **Coffee Break**

Otsego Club Coffee and Tea Service  
Dry Snacks  
.....\$4.95pp.....

### **The Bakery Coffee Break**

Otsego Club Coffee and Tea Service  
Assortment of Chocolate Chip, Peanut Butter and Oatmeal Raisin Cookies  
Fudge Brownies and Nine Layer Cookie Bar  
.....\$6.95pp.....

### **Granola and Yogurt Break**

Otsego Club Coffee and Tea Service  
Sliced Fruit Bread, Housemade Granola Bars  
Sliced Apples wedged served with Warm Caramel Dip  
Yogurt Parfaits  
.....\$6.95pp.....

## THEMED BREAK ITEMS

*Minimum Guarantee of 20 persons, fewer than 20 will be surcharged \$2.00 per person.  
Scheduled to last 1 hour.*

### **Chocolate Lovers**

Miniature Cupcakes, Chocolate Dipped Strawberries  
White Chocolate Chunk Cookies, Fudge Brownies  
Otsego Club Coffee and Tea Service  
.....\$9.95pp.....

### **Chips and Dip**

Kettle Potato Chips served with French Onion Dip  
Nine Layer Nacho Dip and Margarita Chips  
Vegetable Crudités with Roasted Red Pepper Dip  
Otsego Club Coffee and Tea Service  
.....\$8.95pp.....

### **Cheese and Sausage**

Display of Domestic Cheeses, Summer Sausages, Beef Jerky  
Pretzel Rods and Cheddar Dip, Garlic Bagel Chips and Crackers  
Otsego Club Coffee and Tea Service  
.....\$11.95pp.....



## ALA CARTE BREAK ITEMS

### Snack Items

Fresh Whole Fruit.....	\$2.00 each
Fruit and Yogurt Parfaits .....	\$2.75 each
Individual Cereals including Housemade Granola and Cold Milk .....	\$2.00 each
Granola Bars .....	\$2.25 each
Assorted Candy Bars .....	\$2.00 each
Individual Bags of Chips .....	\$2.50 each
Bags of Freshly Popped Popcorn .....	\$1.50 each
Slice Seasonal Fruit and Berries.....	\$3.95 each
Bar Snack Mix.....	\$3.25 per person
Margarita Chips, Lime, Guacamole, Sour Cream, Roasted Tomato Salsa.....	\$4.95 per person
Gourmet Mixed Nuts.....	\$14.95 a pound

### Bakery Items

*(Minimum order of 2 dozen per selection)*

Warm Cinnamon and Pecan Rolls .....	\$26.00/ dozen
Croissants with Butter and Fruit Preserves .....	\$26.00/ dozen
Housemade Cookies and Brownies .....	\$24.00/ dozen
Miniature Bagels and Cream Cheese .....	\$26.00/ dozen
Decorated Special Sheet Cake (Basic Cake Flavors and Icing)	
Serves 25 people.....	\$45.00 each
Serves 50 people.....	\$60.00 each
Serves 100 people.....	\$120.00 each

### Beverage Items

Pitchers of Milk .....	\$14.00 each
Pitchers of Juice .....	\$16.00 each
Pitchers of Soda (Pepsi Products).....	\$9.00 each
Assorted Soda and Water (Pepsi Products).....	\$2.25/ can
Fruit Punch, Lemonade and Iced Tea.....	\$24.00/ gallon
Coffee.....	\$32.00/ urn
Glasses of Juice or Milk.....	\$2.50 each



## HOT PLATED SANDWICHES

*Minimum Guarantee of 10 persons, fewer than 10 will be surcharged \$2.00 per person.  
Hot Plated Sandwiches to be served with Choice of Pasta Salad or Potato Salad and Kettle Style Potato Chips,  
Otsego Club Coffee and Ice Tea  
Available between 11:00am - 3:00pm.*

Open faced Brisket Sandwich, Mashed Potatoes, Caramelized Peppers and Onions  
.....\$13.95pp.....

Grilled Chicken Club, Crispy Pancetta, Buffalo Mozzarella, Basil Aioli  
.....\$10.95pp.....

Turkey Bacon Club, Hickory Smoked Bacon, Cheddar Cheese, Focaccia Flatbread  
.....\$10.95pp.....

Peppercorn Crusted Prime Rib Sandwich, Grilled Texas Toast, Mushroom Au Jus  
.....\$14.95pp.....

## HOT PLATED LUNCHES

*Minimum Guarantee of 20 persons, fewer than 20 will be surcharged \$2.00 per person.  
All Hot Lunches to be served with Warm Rolls, Otsego Club Coffee and Iced Tea.  
Includes Chef's Choice Potatoes or Vegetables and Choice of Luncheon Dessert.  
Available between 11:00am - 3:00pm.*

Smoked Chicken Pasta, Tomatoes, Roasted Garlic, Sherry Cream  
.....\$15.95pp.....

Grilled Steak and Crimini Mushroom Pasta  
.....\$16.95pp.....

Chicken Piccata, Lemon Caper Sauce  
.....\$15.95pp.....

Asian Chicken, Pan Seared, Sesame Citrus Soy Glaze  
.....\$15.95pp.....

Yankee Pot Pie, Beef Tips, Mushrooms, Pan Gravy, Duchess Potatoes  
.....\$15.95pp.....

Cheese Filled Tortellini, Roasted Tomato Cream, Tossed with Grilled Chicken  
.....\$15.95pp.....

Petite Filet, Red Wine Reduction, Fried Leeks  
.....\$21.95pp.....

Smoked Pork Chop, Shiitake and Shallot Demi Glace  
.....\$16.95pp.....

Blackened Salmon, Pesto Beurre Blanc  
.....\$16.95pp.....

### Choose one Luncheon Dessert made by our own Pastry Chef to accompany your Luncheon:

Black Cherry Cobbler, Whipped Cream  
Pineapple Upside-Down Cake  
Banana Cream Pie, Housemade Caramel



## COLD LUNCHES

*Minimum Guarantee of 10 persons, fewer than 10 will be surcharged \$2.00 per person.*

*All plated Cold Lunches are served with Otsego Club Coffee and Ice Tea.*

### **Sandwiches**

*Cold Lunch Sandwiches served with appropriate condiments.*

*Choice of Pasta Salad or Potato Salad and  
Kettle Style Potato Chips, Crisp Pickle Spear*

*.....\$10.95pp.....*

Smoked Turkey Rachel - Coleslaw, Swiss Cheese, Marble Rye Bread

Cumin Chicken or Albacore Tuna Salad Croissant

Shaved Slow Roasted Beef - Wisconsin Cheddar Cheese, House Baked Onion Roll

Curried Seafood and Crab Wrap - Avocado, Bibb Lettuce, Tomato Wrap

Chicken Club - Hickory Smoked Bacon, Gouda Cheese, House Baked Focaccia

Otsego Club Hero - Stacked Deli Ham, Turkey Pastrami, Hard Salami,  
Fontina Cheese, Whole Wheat Roll

Grilled Portabella Club - Provolone, Artichokes, Tomatoes, House Baked Focaccia

### **Salads**

*Cold Lunch Salads served with a Choice of Luncheon Dessert*

#### Grilled Chicken Salad

Served in a Pineapple Boat, accompanied by House Baked Lemon and Banana Nut Fruit Bread  
.....\$15.95pp.....

#### Michigan Woods Salad

Dried Cherries, Crumbled Blue Cheese, Candied Walnuts, Raspberry Vinaigrette,  
topped with a Marinated Grilled Chicken Breast, accompanied by Wild Maine Blueberry Muffin  
.....\$13.95pp.....

#### Smoked Turkey and Dried Cherry Cobb

Michigan Dried Cherries, Ham Turkey, Blue Cheese, Hickory Bacon and Ham, Avocado,  
Chopped Eggs, Buttermilk Ranch Dressing, accompanied by Sweet Onion and Romano Baguettes  
.....\$14.95pp.....

#### Otsego Club Caesar Salad

Crisp Romaine Lettuce, Red Onions, Grape Tomatoes, Garlic Croutons, Creamy Caesar Dressing,  
served with Choice of Grilled Marinated Chicken or Salmon, accompanied by Grilled Focaccia Breadstick  
.....\$13.95pp.....



## LUNCHEON BUFFETS

*Minimum Guarantee of 35 persons, fewer than 35 will be surcharged \$2.00 per person.*

*All Buffet Lunches are served with Rolls, Butter, Chef Choice of 2 Deli Salads and*

*Served with Otsego Club Coffee and Iced Tea.*

*Choice of Luncheon Dessert add \$2.00pp.*

*Served from 11am until 3pm.*

### **Asian Stir Fry Buffet**

Vegetable Stir Fry, Sesame Chicken, Vegetable Spring Rolls with Plum Sauce,  
Beef Bulgogi, Sticky Jasmine Rice  
.....\$14.95pp.....

### **Home Style Buffet**

Crispy Fried Chicken, Wild Mushroom Meatloaf, Mashed Potatoes and Gravy,  
Roasted Turnips and Carrots  
.....\$13.95pp.....

### **Otsego Club Garden Buffet**

Mixed Greens, Romaine, Large Selection of Chopped and Diced Veggies perfect for creating  
your own salad, Grilled Chicken, Crisp Bacon and Garlic Croutons.  
Includes Chef's Selection of Soup.  
.....\$13.95pp.....

### **Tribute Sandwich Buffet**

Grilled Cumin Chicken Salad, Curry Shrimp and Crab Salad, Caribbean BBQ Pork,  
Platter of Grilled Vegetables and Buffalo Mozzarella.  
Served on Croissants, Ciabatta Bread and Baguettes  
.....\$15.95pp.....  
*Add Tomato Basil or Cheddar Broccoli Bisque for \$1.50pp*

### **Classic Pasta Buffet**

Baked Ziti Pasta with Meatballs, Chicken Farfalle Carbonara,  
Cold Vegetarian Pizza. Warm Breadsticks served with Marinara.  
.....\$13.95pp.....

### **Executive Deli Buffet**

Selection of Deli Meats, Domestic and Imported Cheeses, Crisp Pickle Spears,  
Lettuce, Tomato and Onion, Classic Condiments, Assorted Flavored Rolls and Breads,  
.....\$14.95pp.....

*Add Chef's Selection of Soup for \$1.50pp*



## HORS D'OEUVRES DISPLAYS

*Minimum Guarantee of 20 persons, fewer than 20 will be surcharged \$2.00 per person. Designed to serve for 1 hour.*

### **International and Domestic Cheese Display**

Garlic Crustini, Fresh Fruit Garnish  
.....\$4.95pp.....

*Domestic Cheese Only \$3.95pp*

### **Seasonal Fresh Fruit and Berries Display**

Served with Mexican Vanilla Yogurt Dip and Strawberry Mint Cream Cheese Dip  
.....\$4.95pp.....

*Add White and Dark Chocolate Fondue, Flavored Pound Cake and Graham Crackers \$1.50pp*

### **Vegetable Crudités**

Crispy Cut Vegetables, Roasted Red Pepper Dip, Ranch and Blue Cheese Dressing  
.....\$3.95pp.....

### **Poached Salmon Display**

Traditional Garnish, Caper Crème Fraîche  
.....\$225 per salmon.....

*(serves 40)*

### **Cold Smoked Salmon Display**

Traditional Garnish, Spinach Dip, Bagel Chips  
.....\$110.00 per salmon side.....

*(serves 20)*

### **Warm Cheese Fondue**

Port Wine & Smoked Gouda with Crispy Pita Chips,  
Roasted Garlic Havarti Fondue with Selection of Housemade Dipping Breads  
.....\$3.95pp.....

### **Antipasto Display**

Grilled Eggplant, Roasted Bell Peppers, Assorted Marinated and Pickled Olives  
and Vegetables, Buffalo Mozzarella and Salami  
.....\$3.95pp.....

## CARVING STATIONS

*Great addition to any Reception Package. Carved by a Uniformed Chef.*

### **Steamship Round of Beef**

Creamed Horseradish, Whole Grain Mustard and Rolls  
.....\$550.00 per baron.....

*(serves 100 persons)*

### **Roasted Prime Rib**

Creamed Horseradish, Assorted Rolls  
.....\$285.00 per rib.....

*(serves 25 persons)*

### **Honey Glazed Ham**

Whole Grain Mustard, Assorted Rolls  
.....\$195.00 per ham.....

*(serves 45 persons)*

### **Filet of Beef Wellington**

Morel Mushrooms, Whiskey Sauce  
.....\$350.00 per tenderloin.....

*(serves 20 persons)*



## ACTION STATIONS

*Minimum Guarantee of 20 persons, fewer than 20 will be surcharged \$2.00 per person.*

*Served for 1 hour in Appetizer portion.*

*Action Stations must be sold in combination with at least 2 other Hors D'oeuvres Items.*

### **Pasta Station**

Pastas sautéed with Garlic and Wine by Uniformed Chef  
Served with a selection of sauces including  
Roasted Tomato Marinara, Garlic Parmesan Cream and Pesto Sauces  
Accompanied with Finely Shredded Cheeses  
.....\$8.95pp.....  
*Add Chicken for \$3.00pp*  
*Add Shrimp for \$4.00pp*

### **Wok Station**

Uniformed Chef to prepare Asian Vegetables and Chicken Stir Fry  
Accompanied with Fried Wontons, Chow Mein Noodles, Fortune Cookies,  
Hot Mustard, Teriyaki, and Plum Sauces  
.....\$10.95pp.....  
*Add Pork for \$3.00pp*  
*Add Shrimp or Scallops for \$5.00pp*

### **Miniature Salad Station**

An array of various Bite-Sized Salad prepared to order by a Uniformed Chef  
To include: Petite Caesar on a Crustini  
Dried Cherry and Blue Cheese Salad on Blueberry Muffin  
Shrimp Ceveche Salad on Avocado  
Curried Chicken Salad on Bibb Lettuce Cup  
.....\$8.95pp.....

### **Fajitas Station**

Marinated Chicken and Steak prepared to order by a Uniformed Chef  
Sautéed Peppers, Onions and Tomatoes  
Warm Flour and Corn Tortillas  
Roasted Tomato Salsa and Jalapeño Salsa,  
Guacamole, Sour Cream, Chipotles  
Shredded Pepper Jack and Cheddar Cheese  
.....\$13.95pp.....



## RECEPTION SPECIALTIES PACKAGES

*Minimum Guarantee of 50 persons, fewer than 50 will be surcharged \$2.00 per person.  
Packages designed to last for a 1 hour period.*

### **Osprey Hors D'oeuvres Package**

International and Domestic Cheese Display with  
Fresh Fruit Garnish and served with Garlic Crustini  
Crispy Cut Vegetables served with  
Roasted Pepper Dip, Ranch and Blue Cheese Dressing  
.....\$6.95pp.....

### **Tribute Hors D'oeuvres Package**

Spinach and Artichoke Dip served with Garlic Bagel Chips  
Choice of Three Classic Hors D'oeuvres (*listed on next page*)  
Feta and Green Onion Dip served with Grilled Pita Chips  
.....\$11.95pp.....

*With Chilled Shrimp \$15.95pp*

*Additional Classic Hors D'oeuvres \$3.00pp per item*

### **Otsego Club Hors D'oeuvres Package**

#### **Chef Attended Pasta Station**

Pastas served with a selection of sauces including  
Roasted Tomato Marinara, Garlic Parmesan Cream and Pesto Sauces  
Accompanied with Finely Shredded Cheeses, Sautéed with Garlic and Wine

#### **Antipasto Display**

Grilled Eggplant, Roasted Bell Peppers, Assorted Marinated and  
Pickled Olives and Vegetables, Buffalo Mozzarella and Salami

#### **Choice of Three Classic Hors D'oeuvres**

*(listed on next page)*

#### **Carving Station**

Herb Crusted Prime Rib, Creamed Horseradish, Assorted Rolls

.....\$19.95pp.....

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#### **Additional Carving Station**

Herb Crusted Prime Rib, Creamed Horseradish, Assorted Rolls

.....Add \$9.95pp.....

*Additional Classic Hors d'oeuvres \$3.00pp per item*



## HORS D'OEUVRES

*Listed below are choices for packages on the previous page.  
Otherwise sold by the dozen with a Minimum of 2 dozen order for each item.*

### **Classic Hors D'oeuvres**

Chilled Roast Beef, Asparagus Roulades, Horseradish Cream  
Melon Balls wrapped with Prosciutto  
Miniature Caesar Salads  
Silver Dollar Sandwiches  
Shrimp Salad, Stuffed Cucumbers, Red Curry  
Miniature Greek Salads  
Water Chestnuts wrapped in Bacon  
Sausage stuffed Mushroom Caps  
Barbeque Meatballs  
Asian Spring Roll, Plum Sauce  
Three Cheese Quesadilla, Roasted Garlic Salsa  
Artichoke and Tomato Quesadilla, Balsamic Syrup  
Petite Grilled Cheese, Tomato Dipping Sauce  
Grilled Pineapple and Chicken Kabobs, Minted Vodka Syrup  
Breaded Chicken Wings, Hot or Not, Blue Cheese and Ranch  
Asian Pot Sticker, Soy Sauce  
.....\$24.00 per dozen.....

### **Executive Hors D'oeuvres**

Smoked Salmon, Potato Pancake and Chive Points  
Crispy Wonton, Rare Ahi Tuna, Wasabi and Soy  
Beef and Mushroom Skewers, Hoisin Glaze  
Charred Steak, Gorgonzola, Balsamic Reduction, Grilled Baguette  
Smoke House Riblets  
Beef and Wild Mushroom Wellington  
Hot Crab Cakes, Horseradish, Paprika Remoulade  
Sea Scallops wrapped in Bacon, Maple Glaze  
Shrimp Spring Rolls, Spicy Mustard Dipping Sauce  
Crab Rangoons, Asian Plum Sauce  
Crab Stuffed Mushroom Caps  
.....\$26.00 per dozen.....

### **Additional Selections:**

Peeled Jumbo Shrimp - \$37.00/dozen  
Coconut Fried Shrimp, Yellow Curry Dipping Sauce - \$37.00/dozen  
Lamb Chops, Pesto Rub, Balsamic Glaze - \$38.00/dozen  
Oysters on the Half Shell - marketprice  
Stone Crab Claw - marketprice



## PLATED DINNER SERVICE

*Minimum Guarantee of 20 persons, fewer than 20 will be surcharged \$2.00 per person*

*All Plated Dinners to be served with Warm Herb Rolls, Garden Salad topped with one choice of dressing*

*Otsego Club Coffee, Tea and Fountain Soda Service*

*Add a premium salad or soup to your entree selection for \$2.50 per person (Michigan Woods, Caesar, or a Wedge Salad)*

Chicken Marsala - Grilled Chicken Breast, Creamy Marsala Sauce,  
Sautéed Portabella Mushrooms, Melted Leeks, Parmesan Risotto \$21.95pp

Pan Seared Chicken Breast - Choice of Lemon Caper Butter, Pesto Garlic Cream, or Port Wine Cherry Sauce,  
Smashed Yukon Gold Potatoes and Seasonal Vegetable \$19.95pp

Chicken Oscar - Grilled Asparagus, Citrus Hollandaise Sauce,  
with whipped Cheddar Chive Mashed Potatoes \$25.95pp

Herb Crusted Pork Tenderloin - Shallot and Red Wine Bordelaise Sauce,  
Pesto Roasted Red Skins and Seasonal Vegetable \$23.95pp

Chargrilled Atlantic Salmon - Sauce Béarnaise, Baby Spinach,  
Roasted Tomatoes and Artichoke Salad, Basil Pesto Risotto \$24.95pp

Crab Stuffed Rainbow Trout - Roasted Red Pepper Vinaigrette, Forest Mushroom Risotto \$23.95pp

Peppercorn Crusted Beef Tenderloin - Port Wine Reduction  
and Crushed Red Skins with Caramelized Red Onions \$34.95pp

Slow Roasted Prime Rib - Served with Rosemary infused Au Jus and Horseradish Cream,  
Herb Roasted Fingerling Potatoes and Seasonal Vegetable \$28.95pp

Vegetable Primavera - Tomato Basil Fettuccini, Julienne Vegetables \$19.95pp

Wild Mushroom Pasta - Fettuccini tossed in a Sherry Cream Sauce, topped with a  
Grilled Portabella and shredded Fontina Cheese \$19.95pp

## COMBINATION PLATES

*All served with Chef's selection of vegetable and starch.*

Wild Mushroom Crusted Pork Tenderloin and Chicken Florentine \$24.95pp

Marinated Flank Steak with Hunter's Sauce and Atlantic Salmon with Dill Pesto \$26.95pp

Mixed Grill of Petite Filet and Skewered Jumbo Shrimp served with Hoisin Glaze \$35.95pp

Grilled Petite Filet and Chicken with Sautéed Morels and Leeks, Truffled Greens and Demi-Glaze \$35.95pp

Garlic Chicken and Herb Crusted Shrimp \$26.95pp



## DINNER BUFFET SELECTION

*Minimum Guarantee of 35 persons, fewer than 35 will be surcharged \$2.00 per person.*

*All Buffets include Rolls, Butter, Otsego Club Coffee, Tea and Fountain Soda Service.*

.....\$24.95 two entrées per person.....

.....\$27.95 three entrées per person.....

<b>Choice of 1 Green Salad</b>	<b>Choice of 2 Specialty Salads</b>
Steakhouse Iceberg Wedge Salad Bar	Antipasto Pasta Salad, Pepperoni, Feta Cheese, Pepperoncini, Basil and Tomato Dressing
Otsego Club Greens, Assorted Garnishes, Selection of Dressings	Spinach Salad, Marinated Mushrooms, Bacon, Balsamic Vinaigrette
Hand Tossed Caesar Salad, Garlic Croutons	Broccoli Buds, Red Onion, Bacon, Poppy Seed Dressing
Platter of Michigan Woods Salad, Dried Cherries, Candied Walnuts, Blue Cheese, Raspberry Dressing	Seasonal Fruit and Berries Salad

### **Entrées Served from Silver Chafing Dishes:**

Sliced Honey Mustard Glazed Pork Loin

Pan Seared Chicken Breast, Choice of Lemon Caper Butter, Pesto Garlic Cream, or Port Wine Cherry Sauce

Pan Seared Campfire Walleye, Grilled Peppers and Onions, Brown Butter

Cheese Filled Tortellini, Roasted Tomato Cream, Tossed with Grilled Chicken

Herb Crusted Chicken Breast, Hunter Style Brown Sauce

Grilled Wild Mushroom and Herb Butter Stuffed Trout

Chicken Saltimbocca, topped with Prosciutto, Sage and Fontina Cheese

Seared Beef Tips, Teriyaki Brown Sauce, Buttered Noodles

Three Cheese and Meatball Lasagna

Braised Short Ribs, Guinness Barbeque Sauce

Sliced Beef Brisket, Smoked Paprika Espagnole

Braised Beef Pot Roast, Carrots and Roasted Shallots

### **Beef Entrees Served from Silver Chafing Dishes:**

Upgrade for Selection of a Beef Entree \$4.95pp

**Grilled Baby Ribeye**, Pearl Onions, Crispy Pancetta

**Marinated Grilled Flank Steak**, Sauce Bordelaise, Cornichons

### **Uniformed Chef Carving Stations:**

Add \$9.95pp for Selection of a Carving Station

**Peppercorn Crusted Prime Rib**, Horseradish Cream and Natural Juices

**Herb Crusted Lamb Chops**, Balsamic Reduction



## THEMED BUFFETS

*Minimum Guarantee of 35 persons, fewer than 35 will be surcharged \$2.00 per person.*

*All Buffets include Rolls, Butter, Otsego Club Coffee, Tea and Fountain Soda Service*

### Tribute Country Cookout

Marinated and Grilled Chicken Breasts, Hardwood Smoked BBQ Ribs

Brown Sugar Baked Beans

Watermelon and Grapes Tray

Wedge Salad Bar, Buttermilk Ranch Dressing

Baked Potatoes, Sour Cream, and Chives

Summer Fresh Corn on the Cobb

Fresh Fruit Cobbler and Whipped Cream

.....\$25.95 pp.....

*Add on Garlic Rubbed Ribeye Steaks \$8.95pp*

### Italian Themed Buffet

#### **Salad and Bread**

Tossed Caesar with Parmesan Croutons

Buffalo Mozzarella with Roma Tomato and Basil

Orzo Salad with Prosciutto and Peas

Artichoke and Sundried Tomato Bruschetta

#### **Served from Silver Chafing Dish**

Chicken Scaloppine, Capers, Lemon Beurre Blanc

Farfalle Carbonara, Bowtie Pasta, Crispy Bacon, Garlic Cream

Herb Crusted Pork Tenderloin, Madeira Wine Sauce

Chef's Selection of Vegetables

#### **Dessert**

Vanilla Cream filled Cannoli

Espresso Layered Tiramisu

.....\$29.95 pp.....



## DESSERTS

*Desserts offered plated, as a table centerpiece, or to compliment your buffet.  
Please pick one choice additional selections will be \$1.00 more per person.*

Chocolate Ganache Cake, Vanilla Cream Anglaise	\$4.95pp
White Chocolate Rum Pudding	\$4.95pp
Lemon Meringue Pie	\$4.95pp
Peach and Raspberry Cobbler, Chantilly Cream	\$4.95pp
Layered German Chocolate Cake	\$4.95pp
Hidden Valley Carrot Cake	\$4.95pp
Grand Marnier Cheesecake, Raspberry Sauce	\$5.95pp
Crème Brûlée, Fresh Berries	\$5.95pp
Pumpkin Cheesecake	\$5.95pp
Strawberry Shortcake	\$5.95pp
Warm Chocolate Truffle Cake	\$5.95pp

## SWEETS TABLES

### **Classic Sweets Table**

Assortment of Cakes, Pies and Tortes prepared by the Otsego Club Pastry Chef  
.....\$6.95 pp.....

### **Tribute Sweets Table**

Exotic Fruit Display, Pastry Chef's Fine Selection of Miniatures,  
Assortment of Cheesecakes, Crème Brûlée with Seasonal Berries  
.....\$8.95 pp.....

### **Hidden Valley Chocolate Extravaganza**

Dark and White Chocolate Fondue, Accompanying Fruit, Pound Cake for dipping,  
Varieties of Chocolate Tarts, Assortment of Truffles and Petit Fours  
.....\$9.95 pp.....



## EXECUTIVE SWEETS TABLE

### DESSERT STATIONS

*Minimum Guarantee of 35 persons, fewer than 35 will be surcharged \$2.00 per person.*

*Designed to make great additions to your Buffet or Reception.*

#### **Bananas Foster Station**

Vanilla Ice Cream

Topped with Ripe Bananas Flambéed with Coconut Rum and Brown Sugar

Prepared by a Uniformed Chef in the Dining Room

.....\$6.95 pp.....

#### **Build your own Cheesecake Station**

Bailey's, Marble and Grand Marnier Cheesecakes served with your choice of Fresh Seasonal Berries, Fruit Toppings, Hot Fudge, Caramel, and Berry Sauces

.....\$5.95 pp.....

#### **Sundae Bar**

3 Flavors of Ice Cream served with hot Ganache, and Caramel Sauce  
Assorted Toppings to include Cookie Crumbs, Chocolate Chips, Sprinkles,  
Sliced Bananas, Strawberries, and Candy Toppings

Uniformed Chef to assist you in building your personalized sundae.

.....\$5.95 pp.....

#### **Cherries Jubilee Station**

Pitted Cherries Flambéed by Uniformed Chef with Kirsch and Sugar

Served over Vanilla Ice Cream

.....\$6.95 pp.....



## OTSEGO CLUB BANQUETS REGULATIONS

All food and beverage prices are subject to 19% Gratuity and State Sales Tax of 6%.

Room rentals charges are subject to 6% sales tax.

Payment in full is required at the conclusion of the event. Direct billing must be established and approved in advance of the event at least 14 days prior to the event. For all Wedding Banquets we request payment in full 7 days prior to the event date along with a guaranteed count.

Prices are subject to change without notice. Banquet food and beverage prices cannot be guaranteed more than three months prior to scheduled event.

All food and beverage selections and estimated guest counts must be communicated to the Sales and Catering Department no less than thirty days prior to the event.

Guaranteed counts on all food and beverage events must be received three business days (7 days for Wedding Banquets) prior to the event, if no change is received by this deadline the Otsego Club will prepare and charge for the original count of your event.

All charges will be based on the actual number of attendees or the guarantee whichever is greater. Attendees over the guaranteed count will be charged one and a half times the original price. Any changes made to the event after the guaranteed date is subject to service fees depending on the change and in addition to the cost of any item added to the event.

Uniform menus must be chosen for the entire group, entrée selections are limited to one from the banquets menu, an additional charge will be applied for groups who chose more than one entrée selection.

All Banquet Meals are intended for selection and amount desired by the individual, not for removal from the premises upon conclusion of the event.

If your group should cancel a meal function within three days prior to the event you will be charged a 100% cancellation fee. Refer to additional cancellation policies in group contract.

All Federal State and Local laws with regard to food and beverage consumption and sale will be strictly adhered to. Michigan state law prohibits any intoxicating beverage from being brought into any public function room area on the premises. Otsego Club and Resort is the only licensed authority to sell and serve food and beverages for consumption on the premises.

The host of the event assumes the full responsibility for the conduct of all persons in attendance of the event and for any damages to any part of the resort premises or any theft from the premises.